

# STARTERS

## **SHRIMP CEVICHE**

Marinated With Corn, Purple Onion, Cilantro, Cherry Tomatoes, Avocado & Lemon

## **SALMON CEVICHE**

Marinated With Lemon, Cilantro, Red Onion, Avocado, Paprika Mayonnaise Served With Patacónes

## **OCTOPUS CEVICHE**

Marinated With Lemon, Cilantro, Red Onion, Avocado, Green Mango And Cherry Tomato Served With Patacónes

## **VEGGIE CEVICHE**

Marinated With Lemon, Cilantro, Red Onion, Avocado, Green Mango And Cherry Tomato Served With Patacónes

## **CAESAR SALAD**

Fresh Green Lettuce, homemade Caesar Dressing, Served In A Crispy Parmesan Basket, Parmesan Cheese, Crunchy Croutons, Red Onions, Cherry Tomatoes, Black Pepper.

## **DORILOCOS**

Boho 6 Signature Nachos Topped with Cheese, Bolognese Sauce, Guacamole, Pico de Gallo & Sour Cream

## **SALVAJE FRIES**

Fries Topped with Cheese, Bolognese Sauce, Guacamole, Pico de Gallo & Sour Cream

## **MIX PLATTER**

Frikandel, Bitterbal, Cheeseballs

## **PATACONES**

Fried Green Plantains Served with Guacamole

# MAIN DISHES

## **PASTA BOLOGNESE**

A Hearty Italian Classic! Slow-cooked Ground Beef Simmered In A Rich Tomato Sauce With Herbs And Spices, Served Over Perfectly Al Dente Pasta And Topped With Parmesan Cheese.

# MAIN DISHES

## **THREE CHEESE SAUCE** - Add Chicken, Salmon, Shrimps

A Rich And Creamy Delight! This Velvety Sauce Blends Blue Cheese, Parmesan, And Cream Cheese To Create The Ultimate Cheesy Indulgence, Served Over Perfectly Cooked Pasta.

## **CARBONARA** - Add Chicken, Salmon, Shrimps

A Creamy, Indulgent Twist On A Favorite! Made With A Rich Blend Of Parmesan, Crispy Bacon, And A Silky Egg-based Sauce, Tossed With Pasta And Finished With Black Pepper.

## **SPINACH PESTO** - Add Chicken, Salmon, Shrimps

Fresh, Vibrant, And Full Of Flavor! A Deliciously Creamy Blend Of Spinach, Basil, Garlic, Parmesan, Tossed With Pasta And Topped With A Sprinkle Of Cheese.

## **CLUB SANDWICH**

Chicken, Eggs, Bacon, Cheese, Lettuce, Tomato & Paprika Mayo Served With Fries

## **CHICKEN CLUB WRAP**

A delicious twist on the classic club! Grilled chicken, eggs, ham, crispy bacon, fresh lettuce, tomatoes, and a zesty sauce, all wrapped in a soft tortilla. Perfect for a light yet satisfying meal.

## **CHICKEN CAESAR SALAD**

Grilled Chicken, Fresh Green Lettuce, homemade Caesar Dressing, Served In A Crispy Parmesan Basket, Parmesan Cheese, Crunchy Croutons, Red Onions, Cherry Tomatoes, Black Pepper.

## **CHICKEN CURRY DELIGHT**

A flavorful blend of tender curry chicken served with fragrant rice. A perfect balance of spice and comfort, transporting your taste buds straight to the tropics.

## **CHICKEN QUESADILLA**

Flour Tortilla Wrap, Folded & Grilled stuffed with Chicken & Cheese Served With Fries  
Crispy Fried Chicken Pieces In Teriyaki Sauce, Guacamole, Topped with Onion, Cilantro, Cherry Tomatoes, Lemon Served With Wedge Potatoes

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## **BOHO6 FRIED CHICKEN**

Crispy Fried Chicken Pieces In Teriyaki Sauce, Guacamole, Topped with Onion, Cilantro, Cherry Tomatoes, Lemon Served With Wedge Potatoes

## **SLIDERS**

A Trio of mini Hamburgers Stacked with Tomato, Cheese, Lettuce, 3 Cheese Sauce and Paprika Mayonnaise Served With Fries

## **ISLAND SOUL STEW**

Savor the heart of Curaçao with our Island Soul Stew, a hearty “Stoba di Karni” crafted with tender beef simmered to perfection in a savory blend of local spices, vegetables, and a hint of tropical sweetness. Served with white rice, fried plantains and a side salad.

## **PORKCHOP ON THE GRILL**

Grilled In Tamarind Honey Sauce Served With Guacamole and Rustic Potatoes

## **RIBEYE STEAK**

Served with a 3 Cheese Sauce (Blue, Parmesan, Philadelphia) Mashed Potato, Baby Carrots, Dehydrated Bacon and Asparagus

## **SHRIMP FESTIVAL**

Breaded Shrimps Served On A Bed Of Lettuce And Guacamole, Topped with Onion, Cilantro, Cherry Tomatoes, Lemon & Finished With a Paprika And Pickled Onion Mayonnaise.

## **PUNDA KRAKEN**

Grilled Octopus Served With Rustic Potatoes Paprika Mayonnaise

## **SHRIMP BLISSQUE**

Our Shrimp Blissque is a rich, creamy bisque infused with succulent shrimp, aromatic herbs and a touch of spice for a comforting yet elevated flavor experience.

# MAIN DISHES

## **GRILLED SALMON**

With Baby Carrots, Cherry Tomato & Asparagus In Cauliflower Sauce

## **WHITE FISH**

Red Snapper Fillet Breaded In a Mixed Nuts Crust, Served with Passion Fruit Sauce, Mashed Potatoes Baby Carrots and Grilled Asparagus.

## **BOHO6 OCTOPUS**

Grilled Octopus with Passion Fruit Chimichurri Accompanied by Pumpkin Puree in Coconut Milk and Fresh Salad

## **SHRIMPS CURRY DELIGHT**

A flavorful blend of succulent shrimp, served with fragrant rice. A perfect balance of spice and comfort, transporting your taste buds straight to the tropics.

# DESSERTS

## **BASQUE CHEESECAKE**

Our homemade Chef's Signature Basque Cheesecake

## **BLISS CARROT CAKE**

Our homemade Chef's Signature Bliss Carrot Cake with Almonds

## **TRES LECHES DELIGHT**

A rich, moist sponge cake soaked in three types of milk—condensed, evaporated, and cream of milk—topped with a velvety layer of whipped cream.

## **FASLE WHISPER - FALSO SUSPIRO**

A luscious dulce de leche cream layered with spiced cookie crumble and topped with our homemade berry sauce. Light, creamy, and perfectly balanced, this soulful Latin dessert melts in your mouth and lingers like a sweet whisper.